

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishm	ent Name	1.	r's Ice Cream	Telephone Number	Date of Ir (mm/dd/y		PERMIT #
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4310	Char	es (nu)	mber and street, city, state, zip code) www Rd New Albany IN 47156	502- 339-9415	- (-20	121
Owner	<u> </u>	7		Purpose:	Follow-u	p Releas	e Date
		Lce	Cream	I. Routine	<i>N</i> 0	100	Yay
Owner's A	ddress			2. Follow-up	Summary	of Violation	s:
				3. Complaint	l		, ,
Person in C	Charge	7	pe fifer	4. Pre-Operational	$ \mathbf{c} $	$-$ NC \mathscr{N}	$R \mathcal{O}$
				5. Temporary			
Responsibl	e Person's	E-mai	I	6. HACCP	Menu Ty	pe (See back	of page)
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Certified F	ood Mana	_	Miccian -	7. Other (list)	12	<u> 3'</u>	_45
			- Missing-				
• CRITICAL	L ITEMS AF	RE IDE	NTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS M	IARKED "C"			ı
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUI	MMARY OF VIOLATIONS" AN	D IN THE N	ARRATIVE :	BELOW AS "R"
Section#	C/NC	R	Narrative			To Be Co	rrected By
118	C		PIC was unable to find	certified Food	1	11	
	i		Augus Califorda	- CO 1711-00	<u> </u>	· na	/
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Zoe		_	- Team lead	Inspected by (name and title programs) Thomas Suid		45	
Received by				Inspected by (signature):		-	
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

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